Chicken Curry

2 chickens (3½ lbs each)
1½ qts. boiling water
1 tsp. salt
3 med. size onions sliced
2 apples minced
6 stalks celery minced
1 c. almonds
¾ c. curry powder
¼ tsp. pepper
½ tsp. ginger

½ Tobasco sauce
1 lb. Worcestershire
¼ c. flour
½ c. water
1 fresh coconut
2 c. heavy cream
3 egg yolks beaten

(over)

Cook chicken + water - add salt when ½ done!
Keep stock - Cut up chicken; Sauté onions - celery
+ apples in oil till slightly brown; stir in curry
+ simmer 5 min.; add orbs + seasonings +
chicken stock (1 pt); cook 20 mins: stir in
flour + cook 5 min: drain rice from cocoa
nut + add with chicken + reboth curry
mixture - remove from heat + let stand 3 hrs.
When ready to serve add cream + egg yolks +
heat to boiling - stirring constantly.

Chutney - shredded coconut - pistachio - egg yolks -
hard boiled - fried onions - bananas - pineapple juice - crushed
(salad dish)